

VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE

MAY 14-20, 2010 — VERMONTRESTAURANTWEEK.COM

vermont

RESTAURANT
week

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VERMONT'S CULINARY
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From May 14 to 20, something new and tasty is happening in Vermont. For the first time, more than 50 fine restaurants — from St. Johnsbury to St. Albans — are collaborating to offer price-for-plate deals to diners from home and abroad. Depending on the fare, the special meals will cost \$15, \$25 or \$35 per person.

What does that mean? At *Jazzier's Italian* in Colchester, 15 bucks could buy you a salad, spaghetti, and meat sauce and cannoli. At *Cafe Sherburne*, \$35 could get you a meal in pull poultry, duck confit with potato gratin and chocolate fondant with potato/crème anglaise.

GET YOUR FIXE!

The notion of holding an annual "restaurant week" has been catching on nationwide, from hip foodie spots such as Seattle and New York City to grittier cities such as Detroit. Last autumn, staffers at Seven Days decided it was time to bring the concept to the Green Mountain. **Vermont Federal Credit Union** agreed, and as a way to present sponsor of the inaugural Vermont Restaurant Week. A portion of the proceeds will be donated to the **Vermont Foodbank**.

Given that we live in the land of artisan cheese, microbreweries and community-supported

agriculture, we knew Vermont Restaurant Week shouldn't be solely about going on delicious *dishes*. A showcase of "Food in the 21st Century: Vermont and Beyond," to be held at **The Essex: Vermont's Culinary Smart & Spa**, invites guests to delve into what makes Vermont products and restaurants special — and what opportunities we're missing.

On the panel, chef **Rob Evans** from Portland, Maine — a James Beard award winner — and farmer **Kristin Kimball** from Essex, N.Y., will join local historian **Jeff Roberts** of *The Atlas of American Artisan Cheese* here, and oyster expert and author

Howard Jacobson. Attendees can join the panelists for a sashimi luncheon at The Essex.

What's dinner without a movie? **The Food & Wine Film Festival** at **Merill's Runcy Cinema** should give diners plenty to chew on with screenings of the documentaries

Fresh and Food, Inc., as well as foodie-friendly fiction films. On Sunday, May 16, *Fresh* director **ase Sofia James** will join **Tom Starnes** from High Mowing Organic Seeds and a handful of experts for a Q&A on the power of produce.

Other events will dip deep into regional cuisines along with their perspectives. Those who want to learn the finer points of complementing foods with beverages or other foods should check out a trio of pairing events — a wine dinner at **356 Bistro** in Burlington, a spread of craft beer and gastropub

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MAY 14-20

food at Montpelier's **Three Penny Taproom** and a matching of artisan cheeses with antique condiments at The Essex.

We hope you're hungry, because it's almost time to get your fix!

PARTICIPATING RESTAURANTS

LUNCH DEAL

City Market (\$9.99)	9
One Federal	17
Picasso Pizzeria & Lounge	16
Positive Pie 2	19

\$15

Gas Bistrot	6
Jeff's Maine Seafood	17
Jazzier's Italian	10
Our House	9
Sleepy Market	18
Two Brothers Tavern	15

\$25

3 Squares Cafe	13
Bar Anticato	13
Big Picture Theater and Cafe	15
Bistro Sauce	31
Black Sheep Bistro	13
Blue Puddle Bistro	18
Elements Food & Spirit	17
The Green Room	7
La Villa Bistro & Pizzeria	16
Leung's Bistro	7
Mary's Rest. at the Inn at Baldwin Creek	8
Huguel's on Main	16
Mr. Pickwicks at the Old England Inn	16
One Federal	17
ONE Pepper Grill	16
Picasso Pizzeria & Lounge	16
Shanty on the Shore	18
Stinky Pancake (Burlington)	8
Stinky Pancake (Montpelier)	19
Stella Noite	19
Two Brothers Tavern	15
Vermont Breakfast Company	18
Windjammer Rest. & Upper Deck Pub	31

\$35

356 Bistro	7
158 Main	18
A Single Pebble	7
Ale & Restaurant	19
The Bounded Frog	12
The Bitter Cow Bistro	10
Blurred Tastes	6
Bobcat Cafe	12
Buc's Restaurant and Tavern	10
Cafe Provence	15
Cafe Strabenne	31
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The Dining Room at the Trapp Family Lodge	17
Hen of the Wood at the Grail Mill	14
The Hummingbird House Inn	14
Lake View Restaurant	31
Michaels on the Hill	14
Mr. Pickwicks at the Old England Inn	16
Norma's Restaurant at Topnotch Resort	16
Positive Pie 2	19
Scuffer Steak & Ale House	9
Solstice at Stone Mountain Lodge	16
Starry Night Cafe	13
Stella Noite	19
Three Tomatoes Trattoria - Burlington	9
Three Tomatoes Trattoria - Rutland	10
Three Tomatoes Trattoria - Wiliston	10
The Village Panch Bar & Bistro	14

Browse all 55 restaurants and their menus online. Sort by cuisine, price and "veggie-friendly." Read customer reviews and related articles. vermontrestaurantweek.com

EVENTS T-GL NCE

Complete info and registration links at
vermontrestaurantweek.com

FRIDAY, MAY 14

5-7 p.m. Kick-Off Reception
(Free, Red Square, Burlington)

5-9 p.m. Parents' Night Out (children available at Gravitry/Burlington YMCA, \$6/child, 3 months+ reservations required, 852-5822)

All day: Food & Wine Film Festival
(Merrill's Romy Cinema, Burlington)

- 1 p.m. Food, Inc. (PG)
- 2:30 p.m. Fresh (NR)
- 4:20 p.m. Cloudy with a Chance of Meatballs (G)
- 6:30 p.m. **EVENT: Blood into Wine (NR)** with tasting of Keenan's wines (screening 7 p.m.)
- 9:30 p.m. Blood into Wine (NR)

SATURDAY, MAY 15

10:30 a.m. - noon: Panel Discussion: "Food in the 21st Century: Vermont and Beyond" (15, The Essex, Vermont's Culinary Resort & Spa) Optional localvore luncheon with panelist/wine following the panel at 12:30 p.m., additional \$30

6 p.m. Healthy Living Supper Club
(\$45, limited seating, reservations required, Healthy Living Natural Foods Market, South Burlington)

All day: Food & Wine Film Festival
(Merrill's Romy Cinema, Burlington)

- 1 p.m. Cloudy with a Chance of Meatballs (G)
- 2:40 p.m. Food, Inc. (PG)
- 4:20 p.m. Blood into Wine (NR)
- 7 p.m. Mid-August Lunch (PG-13)
- 8:30 p.m. **EVENT: Mid-August Lunch (PG-13)** with Junior's Italian potpies before the show (screening 9:15 p.m.)

SUNDAY, MAY 16

1 p.m. Three Penny Taproom Beer Pairing (\$40, very limited seating, call for reservations 223-TAPS, Montpelier)

All day: Food & Wine Film Festival
(Merrill's Romy Cinema, Burlington)

- 1 p.m. Cloudy with a Chance of Meatballs (G)
- 2:30 p.m. **EVENT: Screening of "Throwdown" with Bobby Flay** (2 episodes) - featuring Bobby of Vermont, and Vermont's Browlee Co. (Featuring free sauce and brownie bites, benefits Vermont Foodbank)
- 5:15 p.m. Fresh (NR)
- 7 p.m. **EVENT: Fresh (NR)** with director Ana Sofia Jones, Fern Stearns from High Mowing Seeds and others (talk 8:15 p.m.)
- 9:15 p.m. Fresh (NR)

MONDAY, MAY 17

7:00-10 p.m. Seven Days Culinary Pub Quiz at Nectar's (Three a.m. early Nectar's, Burlington)

All day: Food & Wine Film Festival
(Merrill's Romy Cinema, Burlington)

- 1 p.m. Blood into Wine (NR)
- 2:50 p.m. Mid-August Lunch (PG-13)
- 4:15 p.m. Mid-August Lunch (PG-13)
- 5:40 p.m. Cloudy with a Chance of Meatballs (G)
- 7:20 p.m. **EVENT: Food, Inc. (PG)** **Starfield Free Yeast Truck** (screening 7:35 p.m.)
- 9:15 p.m. **EVENT: Food, Inc. (PG)** **Starfield Free Yeast Truck** (screening 9:30 p.m.)

WEDNESDAY, MAY 19

6 p.m. Healthy Living Supper Club
(\$45, limited seating, reservations required, Healthy Living Natural Foods Market, South Burlington)

6 p.m. Trough to Table: Celebrating Vermont Cheese with Tim Keenan
(\$40, limited seating, Essex, Vermont's Culinary Resort)

All day: Food & Wine Film Festival
(Merrill's Romy Cinema, Burlington)

- 1 p.m. Fresh (NR)
- 2:30 p.m. Cloudy with a Chance of Meatballs (G)
- 4:10 p.m. Mid-August Lunch (PG-13)
- 5:40 p.m. Mid-August Lunch (PG-13)
- 7 p.m. Blood into Wine (NR)

PANEL DISCUSSION

Food in the 21st Century: Vermont and Beyond

The Essex, Vermont's Culinary Resort & Spa, will host a four-person panel discussion, featuring local luminaries such as James Beard award-winning author **Rowan Jacobsen** and cheese expert **Jeff Roberts**, author of *The Atlas of American Artisan Cheese*.

They will be joined by **Kristin Kimball**, co-owner of Essex Farm and



CHEF FOR EMER 2005 JAMES BEARD AWARD-WINNING TEST CHIEF NORTHEAST

New York, which boasts a unique CSA model, and **Chief Rob Evans**, Evans is the owner of Hug's and Duckfat in Portland, Maine, and the recipient of the 2009 James Beard Foundation award for the Best Chef Northeast.

The participants will talk about how American foodways are changing and evolving in the 21st century, and Vermont's role in that process.

Stick around after the panel for a localvore luncheon. For an additional \$30, you can continue the conversation over lunch with any of the panelists.

Saturday, May 15, 10:30 a.m., \$15 (\$30 panel + luncheon) at The Essex, Culinary Resort & Spa. Register at vermontrestaurantweek.com or call 802-879-1200.

TUESDAY, MAY 18

All day: Food & Wine Film Festival
(Merrill's Romy Cinema, Burlington)

- 1 p.m. Food, Inc. (PG)
- 2:45 p.m. Fresh (NR)
- 4:10 p.m. Blood into Wine (NR)
- 6 p.m. Mid-August Lunch (PG-13)
- 7:20 p.m. Cloudy with a Chance of Meatballs (G)
- 9 p.m. Cloudy with a Chance of Meatballs (G)

ALL WEEK

Double Dip - A Food Art Show in Two Parts

- Red Square, May 1-30, 6 p.m. - close
- Photohouse Center for the Visual Arts, 4th floor, May 12-29
- Monday-Thursday 5 a.m. - 5 p.m. Friday-Saturday 9 a.m. - 8 p.m. Sunday noon - 5 p.m.

THURSDAY, MAY 20

7 p.m. 150 Bites Wine Dinner (\$25, limited seating, reservations required, 56 Bistro, Burlington)

All day: Food & Wine Film Festival
(Merrill's Romy Cinema, Burlington)

- 1 p.m. Mid-August Lunch (PG-13)
- 2:30 p.m. 8 Blood into Wine (NR)
- 4:25 p.m. Food, Inc. (PG)
- 6:15 p.m. Cloudy with a Chance of Meatballs (G)
- 8 p.m. Fresh (NR)
- 9:30 p.m. Fresh (NR)



MAY 14-20

FIND FOODIE EVENTS:
vermont
restaurant
week.com



MAY 14-20

TASTINGS & EVENTS



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Trough to Table: Celebrating Vermont Cheeses with Tia Keenan

Chef and forager Tia Keenan is a big cheese in the food world. At Chantrelle Cheese & Wine Cafe, she was renowned for matching everything from bloody virgins to blues with creative, seasonal accompaniments.

For one special evening, Wednesday, May 18, Keenan will join guests at The Essex Culinary Resort & Spa, to pair eight of Vermont's finest cheeses with unique condiments prepared from local ingredients. Imagine Von Trapp's pungent washed-rind Orono with a smear of ramp and beer mustard, or a porous bit of Woodcock Farm Timberdoodle with a coffee marshmallow on the side. You may have sampled these cheeses, but you've never had them like this!

Wednesday, May 18, 6 p.m. \$40 (beverages not included) at The Essex Culinary Resort & Spa. Limited seating. Register at vermontrestaurantweek.com or call 802-879-1100.



Gastropub Fare & Beer Pairing

Got Sunday-night syndrome? Get over it in Montpelier, where the owners of Three Penny Taproom match chef Joey Nagy's gastropub fare with some of the finest beers from around the world.

The food includes: House Smoked Trout with Fennel and Sautéing Ridge Greens, Mill Cove Oysters on the Shell and Willow Hill Queso.

Sunday, May 16, 1-3 p.m., \$40. Limited seating. Call to make a reservation, 802-323-8277.

156 Bistro Wine Dinner

156 Bistro and Vermont Wine Merchants pair up for a special, 4-course dinner, featuring wines from "The Other Guys" and contemporary American cuisine. Special guest Mike Stofes, co-owner of Vermont Wine Merchants, will be on hand to talk about the vino and the pairings. Here's the menu:

- Chef's Cheese Plate, featuring St. Andre and chivres, The White Knight Viognier
- Roasted Little Neck Clams with Charino Herb Bread, MadRaz Chardonnay
- Boyden Farm Petite Fillet with Crispy Shallots, Potato-Celeriac Purée and Roasted Tomato Ragout; Plungerhead Old Vine Syrah/red
- Chocolate and Black Cherry Bread Pudding, Lema-Plick Cabernet Sauvignon

The event will be \$55 (\$35 without wine). Call 802-883-0555 for reservations.



Healthy Living Super Club

Stop in for an evening of culinary education and a whole lot of eating as Healthy Living Food Education Coordinator Nina Lesser-Goldenbath and Wine and Beer Buyer Brian Maloney prepare a three-course meal complete with wine pairings.

Recipes and tasting notes will be provided so you can re-create this meal at home.

On the Menu:

- Roasted Baby Beet Salad with Champagne Vinaigrette and a Hazelnut-Crusted Goat Cheese Cake. Val D'Ace Prosecco
- Hand-Rolled Pasta with Pen Tendrils, Roasted Mushrooms, Crispy Prosciutto and Lemon Scaphale Chardonnay, Red Wine Y30
- Rhubarb Pudding with Vanilla Ice Cream. Decadence De Durbach Muscat

Saturday, May 15, 6-8:30 p.m. and Wednesday, May 19, 6-8:30 p.m. Dinner with wine pairings costs \$45 per person. Space is very limited. To sign up, call Healthy Living at 802-883-2869 ext. 1.



Culinary Pub Quiz

The work week begins with seven rounds of delicious trivia—including questions about food in music and movies. Hosted by Nectar's and emceed by Top Hat Entertainment, the evening promises plenty of prizes and gassy fun.

Monday, May 17, 7:30-9 p.m., Nectar's. Arrive early, tables will go fast. Tickets encouraged.



Double Dip: A food art show in two parts

In celebration of the first Vermont Restaurant Week, *Serve Dogs* curated a show of two-dimensional food-focused works by local artists. (Pictured: "What the %&#," by Jesse Asanovic.)

The exhibit at Red Square will be on view May 1-30, across the street at the Firehouse Center for the Visual Arts, the Fourth Floor Gallery will exhibit more pieces May 12-29.

A reception for both shows on Friday, May 14, 5-8 p.m. includes the unveiling of Restaurant Week's signature drink at Red Square.

Parents' Night Out

Thanks to the expert childcare providers at the Greater Burlington YMCA, parents can enjoy a Friday night on the town while their kids have fun at the Y. Childcare is available for only \$5/child, 5-8 p.m. on Friday, May 14.

Call 802-862-8622 to sign up and don't forget to make your dinner reservation ASAP. Friday tobes fill up fast!

SEVEN DAYS



FOOD & WINE FILM FESTIVAL

MAY 14-20 at MERRILL'S ROXY CINEMA



This documentary follows Maynard James Keenan — lead singer of Tool and A Perfect Circle — as he establishes a vineyard in Northern Arizona. **Fri 7 & 9:30 Sat 4:30 Sun 1 Tue 4:10 Wed 7 Thu 3:30**



In a recent review, Stephen Holden of the New York Times says this Italian film "glows," and that its "scenes of food preparation are a feast for the eyes." **Fri 8:20 Sat 2:30 & 4:10 Tue 6:10 Wed 4:10 & 6:10 Thu 1**



In this 78-minute film, some of the leading specialists in sustainable agriculture present their views about ways to change America's food system for the better. **Fri 2:50 Sat 1:30 & 3:30 Tue 2:45 Wed 1 Thu 3 & 5:30**



Those who missed *Food, Inc.* when it first came to town have another opportunity to see this exposé of big ag. **Fri 1 Sat 2:40 Mon 7:30 & 9:30 Tue 1 Wed 7 Thu 4:25**



The timeless tale has been adapted from Ron and Judy Barrett's book, which documents a world where giant peaches and giant fish on the sky are a constant truth to otherworldly beings. **Fri 4:20 Sat 1 Sun 2 Mon 3:30 Tue 7:30 & 9 Wed 2:30 Thu 3:15**

FRIDAY, 6:59 P.M.

Pre-screening wine pairing will feature Keenan's wines



dedalus wine shop

SATURDAY, 6:00 P.M.

Italian pairing prior to the 8:15 showing



SUNDAY, 8:15 P.M.

Panel discussion with director and a Q&A session, then Screenings of High Moving Seeds and others



MONDAY

The Stonyfield Free Yogurt Truck will pull up after screenings



THROWDOWN!
with Bobby Flay

FRIDAY, 8:30 P.M. What's it like to go head-to-head with a celebrity chef on national TV? Find out when **Much Bobby Flay** goes for a special, big-screen showing of his league-making hour. Watch the **Vermont Foodies Co.** beat Bobby while you chow on free brownie bliss. Admission benefits the Vermont Foodbank





MAY 14-20

BURLINGTON



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MENU GUIDE

The menus in this section will be offered May 14-20. Reservations are recommended for all restaurants. Find reviews, directions and menus at vermontrestaurantweek.com.

RESTAURANT PLANNER

Restaurant Choice	Time
Fri., May 14	
Sat., May 15	
Sun., May 16	
Mon., May 17	
Tue., May 18	
Wed., May 19	
Thu., May 20	



Daily Planet

35 Centre Street, Burlington, 602.682.9647

Choose one dish from each course.

APPETIZER

Vermont Rabbit Rillettes

With sautéed lettuce and salt and vine potato chips

Frog Leg Steak

Over dandelion greens and warm brioche

Spring Greens

With tomato, pesto, white balsamic and pine nut honey

ENTREE

Creamed Leek and Razor Clam Bisotto

With poached egg and fried potato

Red-Wine-Poached Chicken

With greens, liver milk and grilled asparagus

Spring Vegetable Torto

With house-made torti and pickled ramps

DESSERT

Yellow Pig and Vanilla Custard

With Ladyfinger past cream

Sea-Salted Strawberry

Flared with graham cracker or cream

\$15



Bluebird Tavern

317 Riverside Avenue, Burlington, 602.543.7796

Note: To best utilize the freshest seasonal produce, Chef Aaron Josinsky will change his three-course menu nightly.

SAMPLE MENU

Protein

Fried herbs, risk gravy, cheese milk

Local Rib

Sweet and sour pumpkin, house yogurt

Crispy Pig's Tail

Pickled herbs, house pickles

Double Burger

House ground, Double Blue, fries

Main Menu

House hash, cream gravy, apple cake, fries

\$15

BLUEBIRD TAVERN

Das Bierhaus

175 Church Street, Burlington, 602.686.0600

Choose one menu per person

#1 THE FRONT RUNNER

House Salad

Mixed greens, sliced apples and
Luscious cheese based in maple-
balsamic dressing

A La Carte

Choice of pretzel, potato salad,
meat 'n' cheese, late July
potato fries, "Schwein on a Stick,"
smoked or grilled sausage

Sandwich/Wurst

Pork from chubbin selected, pork
sausage, wurst or chicken curly
sandwiches, or among several
seasoning sausages

#2 THE BEST OF THE WORST

All Four Bierhaus Sausages

Serving as smoked sausage and
peppers, or served with curly sauce
and sauerkraut

#3 THE SWEET TOOTH

A La Carte

Foxtail potato salad, meat 'n' cheese,
late July potato fries, "Schwein
on a Stick," smoked or grilled
sausage

Sandwich/Wurst

Pork from chubbin selected, pork
sausage, wurst or chicken curly
sandwiches, or among several
seasoning sausages

Dessert

Your choice of house made
donuts, or house "Apple Pie" or
chocolate brownie parfait

\$15



The Green Room

166 St. Paul Street, Burlington, 802 452 9659

Choose one dish from each course

APPETIZER

Spring Salad

Mixed greens with candied nuts
Vermont blue and apples

Classic Caesar Salad

Chester's anchovies Parmesan
dressing and fresh romaine lettuce

Roasted Beet and Shitake Salad

Watercress, roasted root greens,
chives, cranial and sunflower seeds

Mixed Greens and Herb Salad

Dried cherries, goat cheese, Vermont
blue cheese, grilled bread and
fresh tomato

ENTREE

Beef Tenderloin au Poivre

Proper crust oil and pan seared,
served with herbs & roasted potatoes
and sautéed greens. finished with a
green peppercorn bread sauce

Lobster Rissotto

Housemade risotto with chunks of
lobster meat, served with grilled
strawberry and finished with white-
balsamic lemon dressing and sear

Pole-Grass Stuffed Quail

A quail from Champlain Game Birds
stuffed with herb grass and served
with herb oil, roasted potatoes
and sautéed greens, finished with
seasonal apple sauce

Vegetarian Peanut Noodles

Chilled peanut noodles served with
avocado, roasted cashews,
and sautéed Brussels sprouts and
asparagus, finished with a sweet
chili sauce

DESSERT

Housemade Sorbet Assortment

Bittersworth Cheese Bûche

Chocolate Mousse

Vanilla Ice Cream Sundae With Heath Bar Crunchies

15

the
green
room



156 Bistro

156 St. Paul Street, Burlington, 802 452 0856

Add \$30 for wine pairings

Chef's Cheese Plate

Featuring Vermont Aged and cheese

The White House Vinegar

Roasted Little Neck Clams

With olive oil herb bread
Mushroom Chermouche

Royden Farm Petite Piglet

With crispy potatoes, potato, caramelized onion and roasted tomato yogurt
Pumpkin Seed Oil Vine Dressing

Chocolate and Black Cherry Baked Pudding

Lemon-Milk Caramel Sauce

15

156 BISTRO

Leunig's Bistro

118 Church Street, Burlington, 802 452 3758

Vegetarian options also available

APPETIZER

Onion Soup Gratinée

A little classic, with beef broth and a blend of cheeses

ENTREE

Grilled Steak Frites

Marinated steak with french fries, port demi glace
and horseradish sauce

DESSERT

Maple Cheese Bûche

Cheese cake with fresh fruit

15

LEUNIG'S
BISTRO & CAFE

A Single Pebble

133 Peak Street, Burlington, 802 486 5200

This menu is available for order as a catering menu or for private events

NON-VEGETARIAN

Oyster

Peking Duck Wrap

Din Sam Plate

Pan-fried Ya Chay

Pho-Wine Fish

Special featuring LaPette

River Farm Beef

Special Dessert

15

VEGETARIAN

Crispy Chili Seasoned and Peanut Tofu

Vegetarian Dry-Fry

Green Beans

Five different green beans wok
tossed with black bean, green onion
vegetables and garlic

Vegetable Pot Stickers

Traditionally hand formed dumplings
served with a ginger vinegar sauce

Sweet and Pungent Walnuts

Baked with walnuts and peppers,
caramel and honey-sake glaze in a
sweet and pungent sauce

Mock Prawns

Buddha's Sesame Beef

Crispy beef served with mixed
vegetables in a sesame garlic sauce
A house favorite

Special Dessert

15



MAY 14-20

BURLINGTON



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EVENTS:
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MAY 14-20

BURLINGTON



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Miguel's on Main

30 Main Street, Burlington, 802-458-9000

Choose one dish from each course.

APPETIZER

Romas Greeno

With jalapeno and carrot, topped with avocado vinaigrette

Super Nachos

ENTREE

Enchilada Plate

Two corn tortillas with choice of beef/chicken/vegetarian/chick, chicken/chick or chick verde, served with queso beans and brown rice

Tree Tacos

Three craggy taco with choice of beef/chicken/vegetarian/chick, chicken/chick or chick verde, served with plantains and brown rice

Fish Tacos

Fresh baked fish fried craggy in light beer batter, served in warm tortillas with lettuce, tomatoes, jalapeno rice and chipotle aioli/sauce

Pollo Mole

Boneless breast of chicken marinated and oven roasted with chili, dark molasses and pacifica mole, served with honey pecan sautéed stuffing and seasonal vegetable

DESSERT

Flan

Island Ice Cream

\$25



Shanty on the Shore

381 Ramsey Street, Burlington, 802-458-0298

APPETIZER

Fried Calamari

Butterfry, lightly breaded and served "Whole Island" style

DINNER

Crab Cake Dinner

Two Maine crab cakes served with three favorites: Cajun mayo, tomato with onion/leek, a dill sauce and a choice of a baked potato, rice, seasonal vegetable, linguine, house-made macaroni and cheese or Shanty fries

DESSERT

Homemade Shanty Pie

\$25



ONE Pepper Grill

260 North Street, Burlington, 802-458-8800

Choose one dish from each course and any carbohydrate drink

APPETIZER

Buffalo Bites

Chili Cheese Fries

Jalapeno Pockets

ENTREE

Grilled Pork Chop

New York Strip

Fish Burrito

DESSERT

Hot Fudge Brownie Sundae

Banana Split

Milkshake

\$25



The Skinny Pancake

80 Lake Street, Burlington, 802-540-0888

Wine pairing from Emerald Peak Vineyard available for additional \$35.

APPETIZER

Peto's Potato and Egg Vichyssoise

ENTREE

Local Asparagus, Sautéed Vermont

Oyster Mushrooms, Local Cheese

With crustless black pepper and mushroom croutons in a Gluten's whole wheat crisp, drizzled with Vermont wildflower honey

DESSERT

Homemade Maple Ice Cream

Served in a crisp "waffle cone" with homemade chocolate sauce and a dollop of whipped cream

\$25



The Scuffer Steak & Ale House

348 Church Street, Burlington, 802 804 9451

APPETIZER

Arugula and Mixed Green Salad

With blue cheese crumble, grapes and prosciutto, tossed with honey balsamic vinaigrette

ENTREE

14-Ounce Dry-Aged Bone-In Ribeye

Served over garlic, cheese roasted potatoes, then smothered in three sauces and wine sauce

DESSERT

Housemade Carrot Cake

With fresh ginger and coconut frosting

\$35

The Scuffer

STEAK & ALE HOUSE

City Market/ Onion River Co-op

82 South Winslow Avenue, Burlington, 802-683-3659

SPECIAL \$5.99

City Market's Pistre Chef Salad

Mixed as green, romaine lettuce, lean turkey, Swiss cheese, chicken egg, tomato and bacon, topped with City Market's Green Goddess dressing



Three Tomatoes Trattoria

83 Church Street, Burlington, 802 683 0533

APPETIZER

Fried Vermont Hydroponic Tomatoes

With local goat cheese, baby greens and aged balsamic

ENTREE

Bacon-Wrapped Vermont Family Farms Pork Loin

With smoked bottom mushrooms and Pomeroy roasted onion sauce

DESSERT

Limoncello Mousse Cake

\$35



THREE TOMATOES
WOOD-FIRED TRATTORIA

Our House

36 Main Street, Winnsboro, 802 487 1884

Choose one dish from each course

APPETIZER

Irish Egg Roll

Weston's stuffed with cooked beef, cured cabbage and cheddar cheese, lightly fried and served with apple cabbage slaw

Twisted Wings

Whole-grilled wings with Buffalo, BBQ or teriyaki sauce

Arnold's Eggs

Cheese, fried fresh jalapenos stuffed with your choice of Vermont cheese, BBQ pork or Buffalo chicken

ENTREE

Half-Slab of Pork Ribs

With apple-cabbage slaw and smashed potatoes

Choice of Grilled Flatbread

Fish Tacos

House Special of the Day

Salad Special of the Day

DESSERT

Deep-Fried PB&J

Strawberry-Rhubarb Pie

Chocolate & Peanut Butter

Triple-Ducker Pie

\$35



MAY 14-20

BURLINGTON • WINOSKI



FINE FOODIE
EVENTS:
vermont
restaurant
week.com



MAY 14-20

ESSEX JUNCTION • COLCHESTER • WILLISTON



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Butler's Restaurant and Tavern

70 Essex Way, Essex Junction, 802-754-3433

APPETIZER

Grilled Dover Scallops

With housemade green chili, asparagus, spring, morel mushrooms and beurre blanc

SALE

Arugula Salad

With headout rhubarb, pine, hot chili, seaweed and Bayley Season Blue

ENTREE

Crispy Seared Arctic Char

With robust beurre blanc, a wild, morels, wild greens and pea tendrils

\$15



Junior's Italian

85 South Park Drive, Colchester, 802-655-0000

Choose our entrée

APPETIZER

Homemade Focaccia and Bread Sticks and House Salad

ENTREES

Junior's Marinara

Smooth, traditional red sauce

Garlic and Oil

Roasted and seasoned garlic in olive oil

Mozzarella

Red sauce with homemade mozzarella

Italian Sausage

Red sauce with sweet Italian sausage

Clam Sauce

Daily clam and garlic, lightly seasoned, in a white or red sauce

Bolognese

Traditional Italian meat sauce with carrots, red onion, and wine and a touch of cream

Carbonara

Traditional cream sauce with bacon, red sauce and peas

DESSERT

Homemade Cannoli

\$15



The Belted Cow Bistro

4 Park Street, Essex Junction, 802-345-3883

Choose one appetizer and one entrée

APPETIZER

Roasted Pete's Beets, Endive and Arugula Salad

With Southern Blue cheese vinaigrette

Purée of Asparagus Soup

With Vermont butter and fingered mushrooms

ENTREE

Seared Atlantic Salmon

With parley risotto and Vermont Butte & Cheese Creamery chive-coriander butter

Wellington Farms Roasted Chicken

Roast and thigh with roasted potato and sautéed asparagus

Asparagus and Mushroom Risotto

With pea sprouts, parley butter and Parmesan

Reserve in Advance for Daily BBQ Special

DESSERT

Strawberry and Rhubarb Crostata

With vanilla infused Ice Cream

\$15



Three Tomatoes Trattoria

Maple Tree Place, 100 Essexwood Street, Williston, 802-457-2000

APPETIZER

Sea Scallops

Roasted with Manchego apples and Vermont Smoke & Cure bacon in a white wine maple butter served over baby squash

ENTREE

Marinated Rack of Lamb

Five rosemary-garlic oil with wild mushrooms, carrot and white truffle oil

DESSERT

Pear and Cream Tart

\$15



THREE TOMATOES
WOOD FIRED TRATTORIA

Bistro Sauce
97 Palis Road, Shelburne, 802 985 3500

Choose one dish from each course.

FIRST

**Soup of the Day: Olives and Grilled Bread:
Bely Gressat; Caesar Salad**

SECOND

Ante

Misty Swiss chokes, honey, smoked pepperononi, roasted onion
pop-tille pepper, saffron, pine nuts

Risotto

Filled scallop, house-made guacamole, fresh herbs, Vermont Ago

Roastade

Smoked haddock, remoulade, petite greens

THIRD

Vermont Pork Corrito

Pork shoulder, garlic roasted potatoes, local spring vegetables,
jus, papita cornsot

Carried Cauliflower Cakes

Almond pea salad, Vermont cheese, roasted spring vegetables

La Platte Farm Steak

Grilled skirt steak, garlic roasted potatoes, red wine reduction,
Allegro hollandaise



sauce

Lake-View Restaurant

3730 Shelburne Road, South Burlington, 800 985 3900

Choose one dish from each course. Dinner menu is available online.

APPETIZER

Coronated Smoked Calamari

Crispy Berkshire Pork Belly
With sautéed apple, cedar chicken

Grilled Flatbread

With spinach, goat cheese
caramelized onion and local potato

Roasted Red Beet Salad

With roasted beets, blue cheese,
pomegranate and rosemary honey
vinegar

Blood Orange, Fennel, Goat

**Cheese, Sunflower Seeds and
Mixed Greens**

ENTREE

Pork Schnitzel

With garlic spinach, Dijon apple
and lemon-caper butter sauce

New York Strip

With roasted tomato, asparagus
and caramelized, three-cheese
polenta cake and chive herb

Steak and Mushroom

Stuffed Trout

Wrapped in bacon with garlic
spinach, caramelized onion and
puffed onion

Grilled Salmon

With garlic roasted potatoes,
grilled asparagus and roasted
tomato butter sauce

Beer Braised Pork

With roasted root vegetable
spinach and caramelized potatoes

Risotto

With mushrooms, asparagus, roasted
red beets, caramelized onion and
Parmesan

DESSERT

Maple Carobson

Cheese Brûlée

Warm Apple Crisp

Peanut Butter

and Chocolate Parfait

Key Lime Tart

**The Windjammer Restaurant
and Upper Deck Pub**

3279 Wilbur Road, South Burlington, 802 402 0585

Choose one dish from each course. Add \$15 for other pairings.

APPETIZER

Fried Calamari

With sweet sauce, banana peppers,
sausage, Parmesan cheese and
balsamic drizzle

When Baking Meat, Germany

Shrimp Bruschetta

Shrimp with herb roasted
tomatoes with fresh basil and lemon
juice on grilled Pugliese bread
Greys Peak Organics Meats,
California

Mozzarella Fritti

House-baked Vermont mozzarella
with artichoke dipping sauce
Walton Brook Cheddarberg, Oregon

ENTREE - 10-12 OZ STEAK

**10 ounce Certified Angus
NY Strip**

Served with burgundy demi-glace
and sautéed wild-crayfish and onion
Alexander Valley Cabernet
Sauvignon, Alexander Valley, CA



The Windjammer
UPPER DECK PUB

Café Shelburne

5573 Shelburne Road, Shelburne, 800 985 3900

Choose one dish from each course.

APPETIZER

Soupe de Tomate

Lightly creamy tomato soup, dried
Vermont goat cheese, house-made
garlic remoulade

Soupe à l'Oignon

Roasted garlic and potato soup
jalisco of parmesan, potato potato

Vol-au-Vent aux Moules

Full party filled with roasted
mussels, garlic, parmesan,
marin, very sauce

Haricots de Fromage de Chèvre

Homemade goat cheese sauce,
sauteed baby cut, roasted potatoes
with roasted, local onion

ENTREE

Filet de Lait

Sauteed fillet of maddock, fresh
spinach, sauteed mushrooms,
steak sauce

Gnocchi

Homemade potato gnocchi, fresh
spinach, vegetables, tomato sauce

Confit de Canard

Dark legs roasted in olive oil, garnish
then broiled until crisp, sauteed
vegetables, potato gratin

Volaille aux Champignons

Roasted roast of breast of chicken,
homemade sauteed mushrooms,
homemade white sauce

DESSERT

Glace au Sirop d'Erable

Homemade, roasted maple syrup
ice cream

Les Trois Petits Pots

Cheese brules, ice
vanilla, espresso, chocolate

Les Sorbets

Assorted house-made sorbets

Fondant aux Trois Chocolats

Three chocolate fondants served
with a pomegranate orange

425



MAY 14-20

SOUTH BURLINGTON • SHELburne



**FINO FODIE
EVENTS:**
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435

Café Shelburne

11



MAY 14-20

SHELburne • BRISTOL



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La Villa Bistro & Pizzeria

2702 Shelburne Road, Shelburne, 602-985-5366

Choose one dish from each course. Add \$15 for wine pairings.

APPETIZER

Homemade Fresh Mozzarella

Boiled with roasted garlic and fine herbs, topped with olive oil and fresh tomatoes and drizzle of white extra virgin olive oil before being sprinkled with crushed pepperoni or fresh basil and a balsamic reduction.

Maple Glazed Chicken, Roasted Beets, Pickled Red Onions and Walnuts

Our rosemary chicken, glazed with a sweet cherry vinaigrette.

Duck Confit

Reduced with balsamic vinegar and served warm, with Gorgonzola, radicchio, sliced apples, dried cranberries and spinach, tossed with olive oil and balsamic vinaigrette.

ENTREE

Grilled Hanger Steak

Grilled roasted potatoes, roasted asparagus and grape tomato sauce.

Brazilian Steak

Sealed rare with fresh tomatoes, sautéed finger L, mushrooms, blacklock, shrimp and rice pilaf.

Porket Sauschetti

Mozzarella sauce and locally farmed sweet potatoes with sautéed spinach.

DESSERT

Chocolate Cheesecake Torte

With mixed berry sauce.

Tiramisu

Limoncello Cheesecake

With pure-salt brittle.

\$25



Bobcat Café

5 Main Street, Bristol, 602-453-0033

Choose one dish from each course.

APPETIZER

Moroccan Red Lentil Stew

Feta crisp, marinated yogurt.

Baby Arugula and Radicchio Salad

Hot-dipped Vermont cheese, pickled peppers, confited crustaceans, olive-honey drizzle.

Sweet Potato and Coconut Fish Cakes

Japanese miso, ginger and toasted red shiso leaves.

ENTREE

Miso-Marinated Tofu Tempura

Seared, ginger and quinoa "Buck's Rail," pickled cucumber salad, wasabi mayonnaise.

Hotdick Brazilian Steak

Leek and potato gratin, roselle cream.

Beer-Braised BBQ Spare Ribs

Barbecue and beer-braised cornbread, saffron, creamy colander.

DESSERT

Black Forest Cake

Braised cherries, fresh whipped cream.

Pecan Pie Sundae

Buck & Jerry's vanilla ice cream, chocolate ganache.

Maple Cream Brûlée

Wild honey, Stages maple syrup.

\$25



Mary's Restaurant at The Inn at Baldwin Creek

1860 North Route 118, Bristol, 602-453-2432

Choose one dish from each course.

APPETIZER

House Sautéed Wildfire Creek garden greens

Cream of Garlic Soup, Vermont Farm Dairy

Fiddlehead Ratatouille With Spinach Potatoes Locally wildcrafted

ENTREE

Lemon-Oregano Chicken With White Beans, Mary Knoll Farm

Braised Venison Shank in Red Wine Sauce, Lodge End Farm

Homemade Ricotta and Spring Greens Ravioli

With Sage Butter, Maple-Rosemary, Baldwin Creek

DESSERT

Flourless Chocolate Cake With Creme Anglaise

Colchester Chocolate, Vermont Butter & Cheese Creamery

Honey-Glazed Grilled Pineapple With Cinnamon Gelato

Honey Gardens Apples, Lacourse Gelato

Wildcat Farms Ice Cream or Homemade Sorbet

\$25



The Bearded Frog

62-67 Shelburne Road, Shelburne, 602-985-0977

Choose one dish from each course.

APPETIZER

Spring Pea Soup

Vermont Smoked and Cured ham, mint, olive oil drizzle.

Baby Mixed Greens

Lemon, herb vinaigrette, Vermont cheese croutons.

Graham-Cracker-Crusted Calamari

Lime and olive oil emulsion.

\$25

ENTREE

Braised Artichoke

Creamy spinach filling, roasted grapes, spicy Peppadew sauce (preparation available).

Pesto-Crusted and Fresh Mozzarella-Stuffed Chicken Statler

Chilled edamame, herb and olive oil, basil and arugula pesto.

Grilled Lamb Loin

Moroccan vegetable confit, mint sauce, verbena.

DESSERT

Strawberry Rhubarb Cheesecake

Peppercorn graham cracker crust, sweet wild strawberry and maple balsamic reduction.

Bittersweet Flourless Chocolate Cake

Strawberry Grand Marnier sauce, toasted almond butter and vanilla ice cream.

Spring Sorbet Trio

Cornstarch gelatin, fresh coconut and wildflower apricot.

\$25



The Bearded Frog

3 Squares Café

821 Main Street, Vergennes, 802-877-2792

Choose one appetizer and one entrée

APPETIZER

Grilled Chicken Poole
With honey, garlic, onion, chili
peppers and olives
**Gulf Shrimp and
Grouper Ceviche**
Chili Verde

An authentic Mexican stew with
pork, tomato and green chiles

Mushroom Salad
With asparagus, artichoke, tomato,
capers and olive oil
Roasted Potatoes
With olive oil, garlic and herbs

ENTRÉE

**Yellow-Corn Tortada With
Roasted Short Rib**
Over steamed black beans, guac,
cilantro and olives
**Stewed Yucatan Style
Chicken**
Served with rice and beans

**Ancho-Rubbed
Pork Tenderloin**
Served with a lighted plasticine cake

Grilled Grouper
With pineapple, mango salsa,
creamy horseradish and garlic pasta

Wild-Mushroom Tonnato
With roasted-chicken salsa

DESSERT

Seppeltine
Fried dough, drizzled with maple and
Honey Dard honey

\$15



Bar Antidote

35 CGove Street, Vergennes, 877-2555

Choose one prescription per person.

PRESCRIPTION #1

Seasonal Grown
Mixed greens and onions
strawberries, goat cheese and
cucumber rounds tossed in
strawberry champagne vinaigrette

Pasta

Seasoned shellfish, shrimp, mussels
chorizo sausage and chardons, served
in a rich shrimp stock, served over
saffron rice with tomatoes, peas and
artichoke hearts

Maple White-Chocolate Bread Pudding

With brioche, spiced custard sauce

PRESCRIPTION #2

P.E.I. Mussels

A mound of Prince Edward Island
mussels and dill tomato served
in bowl, six health with baguette

Cutro's Last Stand

Slow roasted guinea pork and Dole
Fruit smoked ham, roasted beets
charred onion, topped with Swiss
cheese, balsamic, pulled chicken and
whole-grain mustard sauce

Cherry's Chocolate Silk Pie
With freshly whipped cream and
dark-chocolate ganache

PRESCRIPTION #3

**Vergennes' Own Champlain
Valley Triple Cheese,
Smoked Duck, Baby Greens
and Warm Baguette**
Accompanied by champagne berry jam

Vegetable Flatbread
Grilled asparagus, tomato and
eggplant over red-capsaicini tomato
sauce, topped with whipped
goat cheese

**Strawberries and Cream
White-Chocolate Mousse**
With Grand Marnier infused
strawberry compote

\$15



Black Sheep Bistro

253 Main Street, Vergennes, 802-877-8861

Choose one dish from each course

APPETIZER

Carried Asparagus Vichyssoise

Lobster Ravioli
With tomato, leek and
butter

Remaine Hearts
In black olive vinaigrette

ENTRÉE

Cumin-Crusted Pork Chop
With peach, chocolate sauce

Blackened Tilapia
With Asparagus

Bacon-and-Brie Stuffed Chicken Breast
With balsamic reduction

DESSERT

Flourless Chocolate Cake
Peach Melba

\$15



**Black
Sheep
Bistro**

Starry Night Café

5871 Route 7, Vergennes, 802-877-8336

Choose one appetizer and one entrée

APPETIZER

Shelburne Farms Cheddar and Asparagus Soup
With crisp, butter and field herb salad

Garden Salad

Grilled asparagus, roasted eggplant, onions, shaved radishes,
Vermont tomato chutney, mixed greens and balsamic port vinaigrette

ENTRÉE

**Honeydew-and-Breadcrumb-Crusted
Grilled Pork Loin**

With maple-carrotini, bean casserole, wilted greens
and parmesan red wine sauce

Pumpkin-Wine Braised Artichokes

With spring pea, sauté of leeks, tomato,
Champlain Valley Triple cheese and garlic potatoes

DESSERT

Carrot Cake

With local, organic maple cream-cheese frosting

\$15



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WATERBURY • ROCHESTER



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Hen of the Wood at the Grist Mill

82 Stone Street, Waterbury 802-244-7300

Note: To best utilize the freshest seasonal produce, Chef Eric Warnstedt will change his three-course menu nightly.

SAMPLE MENU

APPETIZER

Hen of the Woods Mushroom Tartine
Parsley, garlic, Vermont butter and grilled bread

Steamed Maine Mussels

ENTREE

Smoked LaBelle Farms Duck Breast
Marinated sweetbriar, baby carrots and eggs

LaPlante River Angus Farms Short Ribs
Redwood and sweet potato buttered celery root and salsa verde

DESSERT

MIB Chocolate Pot de Crème
Whipped crème fraiche and peanut butter chocolate chip cookies

\$35

HEN OF THE WOOD

4-4 STONE STREET, 802-244-7300

The Huntington House Inn

10 Hartigan Place, Rochester 802-787-8140

APPETIZER

Shellfish Dish
Fresh shellfish from Wood Mountain Park,
served in a spicy mustard bath

ENTREE

Seafood Chow
Highlighting fresh fish from Wood Mountain Park
and a delicious baked potato

DESSERT

Apple Tartie Tatin
With Vermont cheddar

\$35

THE HUNTINGTON
HOUSE INN

Michael's on the Hill

4602 Waterbury Street, Box 2, Whitebury Center, 802-244-7476

Champ Vichyssoise

with smoked Mountain Farm Peas and toast

Clothbound Cheddar Fritters

with asparagus and ramp salad

Maple-Glazed Pork Chop

with local sweet potato, ramps and Vermont butter sausage

Local Honey Farms Cotta

with ribwort's compote

**Green Mountain Coffee or
Vermont Artisan Tea Selections**

\$35



MICHAEL'S
ON THE HILL



The Village Porch Bar & Bistro

13 School Street, Rochester, 802-787-0208

APPETIZER

Fiddlehead Fern Tart

ENTREE

Pan-Seared Snapper
Topped with spring leeks and asparagus and served with
"herbed" black corn salad and roasted asparagus

DESSERT

Frozen Lemon Soufflé
With blueberry sauce

\$35

The
Village Porch
bar & bistro

Big Picture Café and Theater

44 Cornell Road (off Route 100) Winsted, 802-466-6894

Choose one dish from each course.

APPETIZER

House Salad

Mixed greens, roasted and peppers and spiced pumpkin seeds are tossed with a vinaigrette.

Provençal Tomato Soup

A warm soup seasoned with herbs de Provence, roasted garlic and chunks of sweet tomato, served with a thick slice of grilled bread.

Lunch Kaffees

Lunch and fits perfectly served with seasonal salad and toast or wine.

ENTREE

Pizza Platter

Homemade dough served with pizza, roasted roasted red peppers, banana, olives, cucumber salad and marinara sauce.

Shrimp Scampi

A classic sauce of garlic and shrimp with white wine, garlic, butter and herbs.

Reason Reason Burger

Eight ounces of East River duck a Sea of Valley Beef, grilled to your liking and topped with melted Cheddar extra sharp cheddar and Grana Mountain cheese sauce. Served with a seasonal green salad and Middlebury Maple Glaze Potato Chips.

DESSERT

Maple-Dessert Bread Pudding

Served warm with a scoop of Ben & Jerry's vanilla ice cream.

Big Pie Seasonal Split

Choose from a scoop of Ben & Jerry's vanilla, chocolate and strawberry ice cream, served with the fresh.

Kay Cheesy

Choose chocolate with a gluten macadamia nut and fruit topping.

\$15

BIG PICTURE
Café & Theater



Two Brothers Tavern

80 Main Street, Middlebury, 802-366-0302

Choose one dish from each course.
Dessert included, see online menu.

APPETIZER

Field Greens; Caesar Salad; Soup du Jour

Three Tapa Plate

Choose include crab, Bolognese, corned beef, Bolognese olive tapenade, roasted garlic mushrooms, roasted tomato and cheese, brown apple and cheddar, quinoa salad.

ENTREE

Any Sandwich

Mass 'n' Cheese (Large Plate)
Macaroni tossed in a creamy Cheddar cheddar sauce.

Two Brothers Tavern Meatloaf

Wood Creek Farm Meats Angus meatloaf topped with sweet onion gravy. Served with cheddar scallion mashed potatoes.

\$15



Choose one dish from each course.
Dessert included, see online menu.

APPETIZER

Field Greens

Caesar Salad

Seared Crab Cakes

Three Tapa Plate

(see left)

Garlic-Crusted Calamari

Calamari and cherry pepper rings created as a whole & garlic pepper and served with homemade roasted garlic penne sauce.

ENTREE

Pan-Seared Salmon

A 6-ounce pan-seared salmon fillet topped with maple apple sauce.

Grilled Black Angus

Top Sirloin

An 8-ounce grilled Wood Creek Farm Meats Angus topped with a creamy Gorgonzola and Dijon sauce.

Santa Fe Tortellini

Spicy Cajun grilled chicken, cheese tortellini and tomato sauce in a homemade white cream sauce.

\$15

Café Provence

13 Center Street, Brattleboro, 802-347-9607

Napoleon of Exquisite Provencal

Served with seasonal greens and house herb dressing.

Pan-Seared Skate Wings

With Citrus and Garlic Gremolata

Our house recipe

Stuffed Crêpes With Strawberry

and Chocolate Sauce

and vanilla ice cream

\$15



Three Tomatoes Trattoria

88 North Main Street, Rutland, 802-747-7747

Choose one dish from each course.

APPETIZER

Prince Edward Island Mussels

Sautéed with garlic, lemon, herbs. Perched and sweet butter, served with grilled organic Ford Farm Bread.

ENTREE

Penne and Sage-Rubbed Pork Shoulder Steak

With sautéed garlic sauce and grilled fingerling potatoes.

Salsina Wrapped in Grilled Eggplant

With a smoky shrimp butter sauce and jus de viande.

DESSERT

Tiramisu

Tiramisu Bread Pudding

With Vermont apple syrup and whipped cream.

\$15



THREE TOMATOES

WOOD-FIRED TRATTORIA



MAY 14-20

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STOWE



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Mr. Pickwick's at Ye Olde England Inne

433 Mountain Road, Stowe, 802-253-7528

OUTRISH TO: DITWINS 425

Choose one dish from each course.

APPETIZER

House Salad

Mulliganery Soup
Vegetables, chicken, herbs and fruit
in a lightly creamed chicken stock

ENTREE

Olde Fashioned English Fish and Chips

Large fillet of halibut in a special
batter topped with freshly breaded
English chips and coleslaw

Beefsteak and Kidney Pie
Steak and renal kidneys sautéed in
a herbaceous beef stock, poached in
cream with mashed potatoes and
summer vegetables

The Best Burgers and Mash
English-style pork sausages
grilled and served with cheddar
mashed potatoes, onion gravy and
a hot relish, and topped with
fried onion and oil

Vegetarian Dish of the Day

DESSERT

Crisp Brûlée
Ice Cream Sundae

THE G. MEKEEPPY'S CHANCE 425

Choose one dish from each course.

APPETIZER

Grilled Swordfish Kebabs

With vegetables

ENTREE

Wild Boar ribs

Served with garlic mashed potatoes,
green beans and asparagus

Lingonberry Roasted Duck

With potatoes

DESSERT

Spotted Dick

Traditional baked sponge pudding
stuffed with currants and raisins
served with soft cream, English
custard and a scoop of homemade
vanilla ice cream

Stilton Cheese

With fine port



Norma's Restaurant at Topnotch Resort

4000 Mountain Road, Stowe, 802-253-7445

Choose one appetizer and one entree.

APPETIZER

Crab and Prosciutto Salad

With Pea's Garden baby arugula, chives and onion

Valley Deans Farm Vine-Ripened Tomato

and Watermelon Salad

Mint and negro marquette

ENTREE

Grilled Day Boat Halibut

Spiced rub rub, citrus and lemon

Misty Knoll Stuffed Breast of Chicken

Brothy herbaceous sauce "Street Market" served on the side

DESSERT

Peach and Ginger Milkshake

With roasted peach gelato

425



Solstice at Stowe Mountain Lodge

7412 Mountain Road, Stowe, 802-760-4735

Choose one dish from each course.
Add \$15 for wine pairings with each course.
An adult lunch \$70 will get you a fourth
nightly chef's menu on a choice plate.

APPETIZER

House Pine Salad With Mustard Dressing

French chives, dill, onion, hard-boiled egg, orange segments

Parusip Soup With Carrot Grapes

Toasted potatoes, onion, bread and pea tendrils

ENTREE

Cranberry Braised Lamb Gnocchi

Leeks, fingerling and mushrooms

Misty Knoll Chicken With Rosemary Honey Glaze

Toasted potatoes, onion, bread and pea tendrils

Mushroom Tagliatelle With Truffle Cream

Fried potato, pickled pepper, dried bread cracker

DESSERT

Batter-witch and Apple Tart With

Cream-Cheese Ice Cream

Lemon curd, fresh and candy reduction

Chocolate Panna Cotta With Raspberry

Chocolate-dipped shortbread, cookie sandwiches

425



Picasso Pizzeria & Lounge

1800 Mountain Road, Stowe, 802-253-4431

125 DINNER FOR ONE

Choose one dish from each course.

APPETIZER

Insalata Mista

Mixed greens with a dill-Lima
marinade, grape tomatoes, mozzarella
cheese, olive oil and balsamic

Stuffed Chicken

With Vermont Scallops and Cream
sauce and herb stuffing

Mozzarella on Curry

Panasonic-crafted fresh mozzarella
from Maplebrook Farm, baked and
served with ricotta sauce and
toasted Breadcrumbs in a baguette

ENTREE

Chicken Marsala

All natural chicken breast sautéed
with our Marsala wine and
mushrooms, served with roasted
mixed vegetables

Baked Brevoli

Mushroom risotto with mushrooms,
truffle and bread, baked with
mozzarella

Small Specialty Pie

Choose one

Small Specialty Pizza

Create Your Own Pie

With up to four toppings

DESSERT

Cannoli, Tiramisu

125 DINNER FOR TWO

Choose one dish from each course.

APPETIZER

Small Billy Bread

Fresh baked dough brushed with
olive oil and sprinkled with herbs,
garlic and Parmesan cheese, served
with a side of sauce

Eight Garlic Knots

Fresh baked dough topped
around with garlic, mozzarella and
Parmesan cheese, basil, oregano,
served with a side of red sauce

Large Specialty Pizza

Create Your Own Pie

With up to four toppings

ENTREE

Small Specialty Pie

Create Your Own Pie

With up to four toppings

Small Specialty Pizza

Create Your Own Pie

With up to four toppings

DESSERT

Small Specialty Pie

Create Your Own Pie

With up to four toppings



PIZZERIA & LOUNGE

The Dining Room at Trapp Family Lodge

750 Trapp Mill Road, Stowe, 802-523-4511

Choose one dish from three of the four courses.

COURSE 1

Roasted Vermont Rabbit Terrine

With herb-acidic sauce, potatoes,
marinated vegetables, prosciutto,
Cobb salad dressing

Trapp Lager-Steamed JELL Mussels

With herbs, mustard and a
baked soft potato

COURSE 2

Heirloom Tomato and Endive Salad

Topped with Smoky House Wine,
Vermont Sherry and Dove butter
dressing and red wine and
herb vinaigrette

Chilled Apple Cucumber Soup

Ornated with lemonish
celery drizzle

COURSE 3

House-Smoked Pork Chop

Over sautéed potatoes, pineapple
jam, endive chili, ziti, baby carrots
and asparagus

Mushy Medallions and Three-Cheese Ravioli

In shellfish bouillon with tomatoes,
two trapp potatoes, corn shoots,
parsnips and lemon-truffle butter

COURSE 4

Liverwursts

Spiced walnut cream, raspberry
and red-currant jam, and
asparagus sauce

Applestrudel

Flaky house-made strudel dough,
apple, raisins, cinnamon sugar
and caramel sauce

435

The Dining Room at Trapp Family Lodge

Jeff's Maine Seafood

85 North Main Street, St. Albans 802-534-6155

Choose one appetizer and one entrée

APPETIZER

Garden Salad; Caesar Salad; Fish Chowder; Soup-du-Jour

ENTRÉE

Penne-Crusted Salmon

With honey Dijon sauce

Shrimp Scampi

Baked Haddock

With Jeff's crab stuffing and lemon beurre blanc

Chicken Marsala

Jeff's Chef Salad

Grilled Chicken Caesar

DESSERT

Jeff's Dessert

435

Jeff's

Elements Food and Spirit

89 Mill Street, St. Johnsbury 802-748-9400

Choose one dish from each course

APPETIZER

Chef's Soup Selection

Greek Salad

Mixed greens, pepperonata, Kalamata olives, cherry tomatoes,
lemon herb vinaigrette

ENTRÉE

Espresso-Rubbed Chicken Breast

Vermont-raised chicken, Citrus-espresso rub, pepper-jack
mashed potatoes, extra virgin pepper oil

Almond-Crusted Trout

Sautéed local brown trout, morel cream sauce, grilled asparagus,
sautéed Yukon gold potatoes

DESSERT

Maple Cream Tartlet

Berry-doughy crust, maple pastry cream, whipped cream

Flourless Chocolate Torte

Whipped cream, strawberry coulis

425

elements
FOOD AND SPIRIT

One Federal

1 Federal Street, St. Albans 802-534-0330

Choose one appetizer and one entrée

APPETIZER

Inchies salad & Cheddar Ale Soup

Fritters

Beer-braised and fried pickles with
mayo-mustard dipping sauce

Green Bean Slammers

They're delicious! sautéed and spicy

ENTRÉE

The Vermont Burger

Maple-glazed Soybean Farm patty,
Celery chutney, crisp lettuce and
grilled apple on a housemade bun

Honey and Thyme

Baked Seafood

Half Stack of Beer-braised

Pork Ribs

In tangy housemade sauce

Portabella, Mozzarella,

Red Pepper Pasta

Hot roasted veggies sautéed on
housemade bread

DESSERT

Cranberry Apple Crisp

With Cheesecake Cream

425

LUNCH SPECIAL

Includes both dishes

CRUNCHY FISH

Crunchy Fish Sandwich
Fries, mashed potatoes, coleslaw
and chipotle tomato sauce

The Federal Pork- with
Slow-braised pulled pork topped
with red wine, fennel and maple BBQ
sauce, served with a side of offbeat cut
French fries

40

ONE
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Steeple Market

306 N Main Street, Fairfax, 802-649-0872

Choose one dish from each course.
Call ahead to pick up a hot and ready-to-serve meal or
for reservations on how to finish cooking it at home

APPETIZER

Fresh Tomato and Mushroom
With lemon and basil

Stuffed Portabella Mushrooms

ENTREE

Chicken Champagne
With buttered noodles

Stuffed Skirt
With lemon garlic butter and jalapeño sauce

Herbed Vegetable Medley

DESSERT

Crème Brûlée
Flavored Cheesecake of the Day

\$15



Blue Paddle Bistro

318 U.S. Route 2, South Hero, 802-375-4804

Choose one dish from each course.

APPETIZER

Veggie Spring Rolls
With spicy sauce

Crab Cakes
Produce-inspired recipe with
chutney mayonnaise

Avocado Salad
With feta cheese, tomatoes and
Vermont Butter & Cheese Company
pesto cheese tossed in
balsamic vinaigrette

ENTREE

**Coffee-Crusted
Pork Tenderloin**
With pure cheddar mashed potatoes
and roasted vegetables

Mushroom-Stuffed Ravioli
With baby portabella mushroom
sauce, cheddar and garlic in a
herbed oil-cured sausage cream,
topped with Parmesan cheese

Chicken Santitas
With roasted chicken, potatoes, dried
mushrooms and grape
tomatoes tossed with linguine in a
simple roasted garlic cream,
topped with Avocado cream

DESSERT

**Island Homemade Ice Cream
Grapefruit Sorbet**
Vermont Brownie Company
Brownie Sundae

\$25



BLUE PADDLE
BISTRO

Vermont Breakfast Company

301 Main Street, Fairfax, 802-649-0385

Choose one dish from each course.

APPETIZER

Wicked Sticks
Crispy seasoned fries, topped with hand-cut jack and cheddar,
drizzled in maple, beer butter glaze, ketchup, and green onions

French Onion Soup
Caramelized onions, sautéed beef hearts, with Gruyère and Swiss cheese

Spinach and Artichoke Dip
Baked with cheddar and served with corn chips

ENTREE

Peanut Crusted Salmon
With asparagus, maple cream, mashed potatoes and market vegetables

Chicken Natchals
With shallots, mushrooms, Maryland-style glass, roasted, herb
potatoes and market vegetables

Pork Tenderloin
With raspberry demi-glace, mashed potatoes and market vegetables

DESSERT

**Homemade Fudge Brownie Sundae or
Maple Crème Brûlée or Cheesecake**

\$25



158 Main

158 Main Street, Jeffersonville, 802-644-8100

Choose one dish from each course.

APPETIZER

Tuna Nicoise
Piped, seared ahi tuna with Asian slaw, fried dillweed chips, soy-ginger
peanut and wasabi

Calamari Fritti
Served with "Inchable" sauce

Baked Brie & Elan

ENTREE

Hanger Steak
With chipotle maple demi-glace

Cheese Vin
Roasted chicken orzo served in a red wine sauce with leeks,
mushrooms and potatoes, served with mashed potatoes

Crab-Crusted Tilapia
With lemon dill cream, mashed potatoes and asparagus

DESSERT

Chocolate Mousse, Maple Crème Brûlée, Cheesecake

\$35



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